



MORNING/AFTERNOON TEA ITEMS

Prices per piece

Berry, coconut, white chocolate cookie (min order 6)	3.80
Triple chocolate cookie (min order 6)	3.80
Super sized Anzac cookies (min order 6)	4.80
Assorted Macarons GF (mixed flavours, min order 6)	3.80
Macadamia caramel slice	3.80
Triple choc brownie with Belgian chocolate GF	3.80
Florentine slice on shortcrust base	3.80
Fig, nut & seed slice vegan (min order 6)	4.00
Fancy friands GF (min order 6)	4.50
Mini friands GF (min order 10)	2.50
Persian orange cake GF,DF (min order 6)	4.50
Banana bread cut in half (GF avail - min order 10)	3.50
Carrot cake with cream cheese icing cut in half	3.50

Tea Cakes:

Lemon & poppyseed polenta cake GF (min order 6)	3.80
Almond & coconut with fruit icing GF (min order 6)	3.80

Hot Savoury Pastries: (min order 10 of any type)

Chicken pies	2.50
Mini Beef pies	2.50
Pork fennel sausage rolls	2.50
Pumpkin roll V	2.50
Spinach & feta triangles V	3.00
Bocconcini, olive and cherry tomato tartlet V	3.50
Mushroom mozzarella arancini V	3.00

TERMS & CONDITIONS

Vessel Catering requests the following:

Orders must be received by email to info@vesselsydney.com.au & CC to nicole@vardis.com.au by no later than MIDDAY for following day delivery. Last minute orders of sandwiches, exact selections cannot be guaranteed.

In the instance of morning tea or afternoon tea items, exact items cannot be guaranteed for late orders

A reply email will be sent when each order is received to confirm items & receipt of order with the selection for next day's order.

If an email is not received within 3 hours of sending email, please phone the Vessel Catering Department on 02 9295 5072 to confirm order.

Please note some orders will be specifically tailored, so variations to T&C could occur.

Payments for catering will be charged to the credit card provided when order is placed.

Credit card payments will incur a 1.1% processing fee.

Min 24 hrs notice required for cancellation otherwise full amount of order will be charged.

Should delivery be required, a delivery fee may apply if the minimum spend of \$200.00 is not reached.

Vessel will ensure all items are delivered intact & to the presentation agreed.

Vessel accepts no responsibility of food handling and/or presentation of goods once delivered and received by client.

Orders must be received by email to
info@vesselsydney.com.au &
CC to nicole@vardis.com.au
by no later than MIDDAY for following day delivery
WWW.VESSELSYDNEY.COM.AU

Enquiries or custom orders,
call 02 9295 5075

CATERING MENU





BREAKFAST SELECTION

Prices per piece

Seasonal fruit or chocolate muffin (baked daily, chefs choice)	3.50
Mini fruit salad cups (gf,df)	4.00
Mini granola cups: sweet yoghurt, house granola, berry compote	4.00
Mini homemade Bircher Muesli	4.00
Mixed Danish pastries (chefs selection, min order 10)	4.50
Bacon & egg roll: 1 egg, 1 bacon rash, bbq sauce on a milkbun	5.50
Seasonal fruit platters Selection of peeled & cut fruit (per person)	7.50

Mini Quiches: (min 10pc of 1 type)

Bacon & cheese	2.50
Spinach & ricotta	2.50

Breakfast Wraps: (served warm)

Cheese & tomato V	6.00
Ham & cheese	6.00
Egg white, cheese & spinach* V	8.00
Ham, cheese & egg *	8.00
Smoked salmon, crème fraiche, spinach	8.50

(*can be made GF- no bread)



GOURMET SANDWICHES

\$9.50 per person

Moroccan chicken, mayo, iceberg, tomato on a baguette
Smashed egg mayo, cracked pepper, lemon, chives, mixed leaves on rye
Chicken schnitzel, sambal mayo, American cheese, mixed leaves wrap
Poached chicken, chive mayo, chilli jam, cos lettuce, pickles, Swiss cheese on a herb panini
Smoked salmon bagel herbed crème fraiche, dill, cucumber, capers
Smoked ham, cheese, tomato, Dijon on sourdough
Curried cauliflower, chickpeas, pickled onions, spinach, mixed leaves, herb yoghurt on a spinach wrap V
BLAT classic bacon, lettuce & tomato with avocado on farmhouse white bread
Poached chicken, chives, and lemon pepper mayo on a mixed grain roll
Chef's selection of ribbon/finger sandwiches



PLATTERS

(Price per person)

Seasonal fruit platters Selection of peeled & cut seasonal fruit	7.50
Gourmet salad platters	8.50
Salad box (individually served)	12.00
Cheese platters 3 types of cheese, quince paste, nuts & dried fruit	7.50
Antipasto platters	9.50
Cured meats, dips, marinated vegetables, stuffed peppers & breads	



GOURMET SALADS

\$8.50 per person

Caprese: Roma tomatoes, basil leaves, buffalo mozzarella, olive oil V
Spanish tomato and chorizo salad: Roma tomatoes, nomad's hot chorizo, picked parsley leaves, Sicilian green olives
Poached chicken and fennel, celery, mint leaves, sliced pear, lemon dressing
Green beans, black eyed beans, feta, cherry tomato with fresh mint V
Roast pumpkin and cauliflower, cashew nuts, coriander, soy dressing, chilli, toasted coconut V
Vessel super food salad: Brown rice, wild rice, quinoa, edamame, cherry tomato, almonds, raisins, pomegranate, feta, orange dressing V
Greek salad: Cucumber, tomato, Spanish onion, diced capsicum, oregano, feta, olive oil V
Poached salmon and potato salad: Flaked poached salmon, chat potato, dill, lemon, Dijon, chives, aioli
Vessel poached chicken slaw: White cabbage, red cabbage, carrot, bean sprout, crispy shallots, chilli, coriander, sambal mayonnaise, toasted peanuts, lime
Caesar salad: Grilled chicken, crispy bacon, cos lettuce, shaved parmesan, boiled eggs
Moroccan chicken and kale, chickpeas, pearl cous cous, olive oil, lemon
Classic garden salad (does not contain onion) V

Please advise of any food allergies when placing orders
All prices include GST

Please advise of any food allergies when placing orders
All prices include GST